



APURIMAC, LEMON AND GINGER PRALINE

👨‍🍳 Advanced level



RECIPE CREATED BY:

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CHOCOLATE SHELL

Essence White Chocolate 31%

qb

- Temper the white chocolate at 28–29°C.
- Fill a polycarbonate mold in the shape of a half-sphere with the tempered chocolate.
- Tap the mold to remove any air bubbles and invert it to let the excess chocolate drain out.
- Remove any excess and leave to crystallize.

SOFT LEMON GEL

Lemon Purée 100% Ravifruit	200g
Grapefruit Purée 100% Ravifruit	140g
Yellow Pectine	7g
Granulated Sugar	300g
Glucose Syrup 60de	370g
Trehalose Sugar	180g
Dextrose	100g
Total mass cooked to 105°C	1195g
Lemon Purée 100% Ravifruit	120g
Lemon Zest	0,8%
Total	1325g

- Combine the grapefruit purée and the first part of the lemon purée, and use an immersion blender to disperse the pectin.
- Bring to a boil and add the mixture of sugar, trehalose, dextrose, and glucose syrup in two stages, bringing the mixture back to a boil between each addition.
- Cook the mixture to 105°C.
- Remove from the heat and add the second part of the lemon purée, along with finely grated lemon zest.
- Allow the mixture to cool.



Extraordinary
made simple.

APURIMAC 72% DARK CHOCOLATE GANACHE

Water	170g
Lemon Zest	15g
Grated Fresh Ginger	5g
Glucose Syrup 60de	100g
Invert Sugar Paste	60g
Dextrose	40g
Sorbitol Powder	30g
<u>Apurimac 72% Dark Chocolate</u>	400g
Anhydrous Butter PF28	100g
Grapeseed Oil	50g
Total	960g

- Heat the water to 45°C, add the lemon zest and grated ginger, and blend with a blade mixer to reduce the particle size.
- Add the sugar mixture to the liquid and ensure the final temperature is 40°C.
- Melt the chocolate to 35°C, then add the anhydrous butter and oil.
- Transfer the mixtures into a cutter and emulsify for a few minutes.
- Check that the temperature is 30–32°C.

FINAL COMPOSITION

- Add a layer of lemon gel inside the chocolate shell.
- Then pipe the dark chocolate ganache into the mold and allow it to crystallize for 12 hours at 16°C.
- Seal the praline with tempered white chocolate.



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